

## **Mashed Cannellini Beans with Rosemary and Garlic**

Serves 2

2 tsp. olive oil  
3 cloves garlic  
1 can cannellini beans, drained and rinsed  
2 tsp. fresh chopped rosemary or 1/2 tsp. dried  
3/4 cup chicken or vegetable broth  
2 tsp. lemon juice

Heat a skillet over medium heat and then add the oil until shimmering. Sauté the garlic in the oil until fragrant and lightly browned, and then stir in the cannellini beans and rosemary

Add broth to the skillet and salt and pepper to taste. Bring to a boil and then reduce to a simmer for about 10-15 minutes.

Stir in the lemon juice off the heat and mash the beans with a potato masher.